

# NERAMARO

## NEGROAMARO SALENTO IGP



**Alcohol**

14% Vol.



**Serve at**

1-18° C

**Grape variety** Negroamaro

**Training system** Espalier

**Exposure** North - South

**Density of vines per Hectare** 5300

**Grape production per Hectare** 90 quintals

**Average age of vines** 30 years

**Harvest Period** Second decade of September

**Vinification** Skin maceration and fermentation at controlled temperature (20°C)

**Aging** Stainless steel and barriques

**Organoleptic Characteristics** Organic red wine made from Negroamaro grapes. It has a vivid red color tending towards garnet. On the nose, it expresses intense aromas of red berries and Mediterranean aromatic herbs, with sweet notes of vanilla and chocolate. Balanced and with good structure, it is dry and smooth with a very long persistence.

**Food Pairings** Perfect with red meat dishes, game, and aged cheeses.

